

MARTINA

Denominazione d'Origine Protetta

I CLASSICI



Grapes: Verdeca (55%), Bianco d'Alessano (45%).

Production: a blend obtained from a careful selection of the best grapes that come from old vineyards in the heart of the Valle d'Itria. The process provides for soft pressing of the grapes, cryomaceration for 16-18 hours, an "élevage sur lies" for about 4-5 months and the refining in stone tanks.

Color: bright and straw yellow with green highlights.

Bouquet: intense and delicate with fruity hints which recall citrus fruits and green apple when young.

Taste: finely crisp, clean, structured with a long persistence.

Food pairing: fish dishes, soups, shellfish. Excellent as aperitif too.

Alcohol content: 11,5-12% by vol

Total Acidity: 5.5 gr./lt.

Best served at: 10° C - 50° F

MIALI
1886